

THE MEREDITH EAGLE

VOL. II.

MEREDITH, N. H., MONDAY, FEBRUARY 27, 1882.

NO. 45.

CAKE SONG.

With features heated and red,
With heat that throbs and aches,
A woman stands in the kitchen
Tearing buckwheat cakes.

Bake! bake! bake!

In autumn, winter and spring,
And still with a voice of tremulous quiver,
She bakes of cake dough sing,

Bake! bake! bake!

While the batter is toasting high,
And bake! bake! bake!

Till it seems that the man must die.

But no—he bears himself bravely,
And the woman continues to bake,
Spreading and lifting and turning,
While the man, he takes the cake.

—Chicago Inter-Ocean.

GOOD DEEDS.

Mrs. Dean sat alone in her little kitchen. She never used her parlor. There was the extravagance of an extra fire to be considered—the fact that the best rug carpet, woven by her own skillful hands, must not be worn out too recklessly, the dread possibility of sun-shine fading out those chair-covers. Mrs. Dean was an economist. She believed in making everything last as long as it possibly could. And she made the kitchen her head-quarters, and sat there knitting, with her feet comfortably balanced on the stool, while the pan of apples bubbling softly away at the stove, and the sound of her husband's singing from the back shed as he cut and split the kindling wood piled up there in well-seasoned logs.

She was a little, wrinkled-faced woman of fifty, with stiff ribbon bows to her cap, hair that seemed dried up instead of silvered, and keen blue eyes that twinkled as if they had discovered the secret of perpetual motion. To save money was her chief end and aim in life. The very mittens she was knitting were to be sold at the village store in exchange for tea, sugar, spiccs, and all necessary groceries. "A penny saved is as good as a penny earned," was the golden rule by which she shaped her life.

"I'm glad I took that money out of the savings bank yesterday," said Mrs. Dean to herself, as the bright needles clicked merrily away. "People say it ain't quite safe. And one can't be too careful. But then, again, there's the danger of burglars—though, to be sure, no burglar," she added, with a complacent inward chuckle, "would ever think of looking between the folds of the old 'Clinker' Clarendon."

"Oh, how very good you are!" said Helen, her eyes swimming with grateful tears.

"Good!" cried Mrs. Dean. "I'm just beginning to see what a selfish, greedy creature I've been all my life. But you're welcome, my dear, and your board shan't cost you a cent."

She opened her parlor, shook out the curtains, and built a fire in the air-light tub.

"Dean likes the parlor," said she, "because it has such nice south windows, and I don't see why we shouldn't enjoy it."

She baked a fresh batch of gingerbread and sent a loaf to old Mrs. Mudge; she took a basket of hickory nuts for little Harry Jones, who was trying to crack dried-up pignons on a stone by the roadside; she renewed her subscription to the church charities.

"I can't be very liberal," she said, "but I am determined to do what I can."

"That's right, my dearest friend," said her mother. "We shall be prosperous, never fear. I'm awfully sorry about burning up your fifty-dollar bill; but if it's going to open your heart like this, it's the best thing that could have happened to us."

Mrs. Dean was sweeping out the kitchen. She looked around with a smile as she took down the wall-pocket, a rude structure of splints lined with red cambric and tied with cords and tassels of red worsted, to dust it out.

"Yes," she said. "I am afraid I was getting a little miserly, and—why, what's this?"

Mrs. Dean stooped and picked up a slip of crumpled green paper, which had fallen out of the wall-pocket as his wife turned it upside down and tapped her fingers against it to remove all possible dirt.

"It's the fifty-dollar bill!" said he, with mouth and eyes opening in unison. "It must have slipped down from the folds of the newspaper and lodged here."

"The Lord has sent it back to us," said Mrs. Dean, reverently; "and he has sent a lesson, wise and merciful, to us."

"Well," said Mr. Dean, after a moment or two of silence, "there's a lesson in almost everything He does, if we but know it."

And all the theologians in the world could not have improved upon the faith of this simple old farmer.

A MODERN SOLOMON.

A case of witchcraft was tried before a justice at Little Rock, Ark., recently. The charge was brought by Jackson Swipes, an intelligent-looking negro agent, who was believed to be a native of Mississippi. Martha Hodges, the Justice, an eremite old colored person, issued a warrant, and the woman was brought before him. She denied nothing, but told her tale. Jackson had proposed for her hand, won her love, and then trampled upon it. She had begged him to marry her, but he had laughed at her. Her grandmother had then revealed to her the mysterious powers of which she was possessed, and aided the girl, it is believed, to lay certain spells on the family.

The victim then took the stand and testified that he loved Martha, but was horrified to observe that a jet of blue fire occasionally came from her nose, and gave up the idea of marrying her because she was a witch. Martha swore vengeance, and the next night he awoke with a choking sensation. An unseen power impelled him to the door, where he found on the step a rabbit foot. When he picked it up he heard a mocking laugh. On other occasions he found his bed covered and a total wreck. The doctor, after mature deliberation, solved the mystery by declaring that they must marry, and closed the trial by solemnly dining them.

"I never lend," said Mrs. Dean, curiously.

"I will be sure to pay it up when I receive my first master's salary," pleaded Helen. "And I don't know of any one else to go to."

"It's altogether against my principles," said Mrs. Dean, with her face as hard as if it had been carved out of Hickory.

Helen Hurst crept out, feeling humiliated and disappointed beyond all expression.

Mrs. Dean chuckled at her own surehood; but she had hardly time to strip up the apples in the sconcepan, before Mrs. Graham entered with a little leather-covered memorandum book and pen.

"I am looking for charitable people," Mrs. Dean, "said the squire's wife with a laugh.

"Then you're come to the wrong place."

"Poor Patrick O'Hara was killed yesterday in the machinery of the rolling-mill," said Mrs. Graham, ignoring her neighbor's response. "He has left a wife and eight children, totally destitute."

"And whose fault is that?" said Mrs. Dean.

"Will you not contribute something toward relieving their destitute condition?" urged Mrs. Graham, opening the book and holding the pencil ready for use.

FARM AND HOUSEHOLD.

Meats for Spring.

It is commonly stated that superphosphates, potash, salts and other similar materials are more effective when used together than when applied separately. Certainly complete fertilizers are more efficient than partial fertilizers.

A trial was made last season in Scotland to test the feeding value of an acre of cabbage compared with the value of an acre of Swedish turnips for fattening sheep, and it was found that the cabbage was worth very nearly \$20 the most.

The sow should be fed but little corn during the last two months of her pregnancy. Her diet should avoid that which is so heating and fattening, oats, bran, middlings and beans are a great deal better than the everlasting corn diet of the West.

Cows purchased from rich lands and carried by poor soils seldom do well. It is far better to buy a good cow from a poor farm, in which case improvement is most certain.

"There is no good reason, however, why a poor animal should be kept on a poor farm. Keep better stock if you have to keep less."

Experience and observation will convince any one that better results will follow the application of manure at the surface, or at least within three inches of it, than if plowed under to a three times that depth. For immediate results, all well-rotted manure should be thoroughly mixed with the surface soil by repeated cultivations or harrowings.

The character of the food will affect the quality of the manure even more than the character of the animal. A diet of corn fodder and straw, for instance, can yield only a poor manure, because these foods contain very little nitrogen or phosphates. By adding a liberal amount of oil-cake or beans will on the other hand, yield a valuable manure; these foods being rich in nitrogen and ash constituents. A common mode in England and France of increasing the supply of manure on a farm is by the consumption of purchased food by the animals of the farm.

We clean our premises of the detectable vermin, rats, by making a white wash yellow with copperas and covering the stones and raters with it. In every crevice in which a rat may go we will put the crystals of the copperas, and scatter in the corner of the floor. The result was a perfect stampede of rats and mice. Since that time not a footfall of rats or mice has been heard around the house. Every spring a coat of yellow wash is given the vermin as a fertilizer, a rat exterminator, and no typhoid, dysentery or fever attacks distract the family.

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Put into a moderately-heated oven. When it has baked forty minutes basic it with butter and hot water. Add enough suet or side dials.

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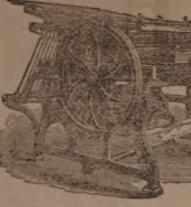
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PUBLISHED EVERY MONDAY MORNING BY
M. H. CALVERT,
Editor and Publisher.
OFFICE AT WAUKEWAN HOUSE,
MONDAY, FEB. 27, 1882.

MEREDITH MATTERS.

B. R. Dearborn has returned.

David Brown is recovering.

F. E. Clough has come back.

Elwyn Swan and Mr. Diaz are sick.

J. B. Knowles & Co., have a new sleigh.

Mr. and Mrs. M. C. Brown have been here.

The X. Y. Z. club ball occurs Friday night.

Abram Cox has bought the Brown place for \$650.

C. J. Robinson is telegraph operator at Littleton.

Benjamin Bachelder will soon move to Barnstead.

Mrs. Pashly has moved from the Center to the village.

James Flanders has had a leg hurt by a steer yoke.

Charles Perkins has had an ice house, 40x50 feet built.

Bills against the town must be given in before March.

The Baptist society made about \$120 from their late supper.

D. A. Vittum is going to build a house opposite Mr. Worrall's.

The Bohemian glass blowers have recently been in Sanborn's hall.

The F. W. B. ladies will give a town election dinner in their vestry.

The temperance pledge of this family is 80 feet long and has 2400 names.

A call is made for the development of the water power at the Centre.

The ladies' relief corps will soon give "Enlisted for the War" and "John Smith."

Thomas Smith is drawing logs to the Centre for George Clark from the Mead place.

L. W. Cram has sold out the mining property in Lebanon to a Concord syndicate for \$50,000.

The shoe factory in which W. E. Dixy was employed in Haverhill, Mass., was burned in the late great fire there.

Arthur Sanborn lately slid off a hay mow on to the time of a fork which entered his leg, but he was not much hurt.

The Baptist society desire to apologize to the public for the poor views shown at their late entertainment as it was no fault of theirs.

The reading room will open in Sanborn's hall this week with a good supply of publications. A call is made for contributions of books, etc.

Dr. George Sanborn is returning from Florida with the remains of his brother, Capt. W. A. Sanborn, he having arrived too late to see him alive.

About 75 Good Templars from Lacoine and Lake Village, visited their brethren here, Tuesday night by special train. A collation was served and a good time generally was had. A delay of three hours on the return was occasioned by the late night express train up.

HEBRON.

We have not as much snow as we had, for it has been three feet here in the woods. It is nice teaming on the lake now. They have been cutting some ice this winter.

Mr. H. Worthley finished his singing school last Saturday evening.

G. B. Barnard and wife have gone on a visiting tour.

Morse & Walker are building a new ice house.

W. Wise has on the pond shore between forty and fifty thousand feet of spruce lumber.

George Smith is drawing some pine lumber on the lake.

CAMPTON.

Rev. T. N. Smithers formerly of London, England, will occupy the pulpit, at West Campton church on Sunday next, both forenoon and afternoon.

The ladies of the Congregational benevolent society will give an oyster supper at the vestry. Thursday evening, March 2. Tickets 75 cents each.

No account of the early storm. Tues

evening the Band of Hope did not meet but they will meet on Saturday evening, Feb. 23rd, at half past six o'clock, at the church. After a brief opening exercise the Band will be treated to a concert by the always popular lecturer, Rev. Mr. D. Smith, another

Smithers' ability as an eloquent speaker is acknowledged by all who have had the pleasure of listening to him. We hope to receive the benefit of his talents in this vicinity in the future.

Rev. Q. H. Shinn will deliver a lecture on the subject of temperance before the "Band" in the church, Wednesday evening, March 1st, at 7 o'clock. We hope for a full house to hear this justly celebrated.

School closes in district No. 8, on Friday next. It has been a very successful term. Taught by Miss Ash, of Plymouth.

RUMNEY.

The average attendance at the first Baptist church, through the winter has been over 100 and at the Sunday evenings from 60 upwards.

One of the most interesting entertainments of the season was given by the first Baptist society. The exercises were new and afforded considerable amusement for both old and young. Another social of the same kind is contemplated. Mr. Jones kindly gave them the use of the hall.

We have another street lamp, on the corner of the village blacksmith shop.

The recent snow storm quite generally impeded rail road travel.

A slight accident occurred at West Rumney Wednesday morning, a freight car being run into by the snow plow.

Extra meetings are being held by the Methodist society at their church afternoons and evenings of this week. Rev. Mr. Haines, Mr. Calves and Mr. Cliley assisting.

The ladies' social all society meets with Mrs. G. P. French on Thursday evening.

Rev. Q. H. Shinn will preach at Whiting Hall next Sunday at 1:30 p.m.

WARREN.

The teachers of the village schools

have an exhibition in the Town Hall on Friday evening the 3d of March which will be the last day of the winter term. The exhibition will consist of vocal and instrumental music, exercises, dialogues, tableaux, etc. There is no doubt but that it will be an occasion of much interest to both the children and their parents.

LOON POND.
David Pollard, of Dorchester, is staying at A. Hardy's.

First Woodward and Forrest Hardy are quite ill with vaccination.

W. H. Weeks is stopping with Mr. Weeks.

Who knows what day may bring forth in the month of February?

The sledging is quite good in this vicinity.

W. R. Park is doing a good business at his mill.

Gard — The undersigned tender their respects to our neighbors and friends who so kindly assisted them during the late severe illness of A. Hardy, and feel especially grateful to the physician, Dr. Rogers, by whose untiring efforts he is now restored to a good degree of health.

ABRAHAM HARDY.

ETTA C. HOBBS.

Another snow storm with a good prospect for those who are employed in breaking roads now.

S. Pierce is now the owner of the big horse "Beesey," formerly owned by A. Hardy.

THE GREAT CURE FOR ITCHING PILES

Symptoms are moisture, stinging, itching, pain, etc; as if pins & needles were crawling about the victim; the private parts often affected; as also the rectum, nose, eyes, ears, etc. SWAYNE'S OINTMENT is superior to any article in the market sold by druggists, or retail 50 cents. Stamp, 3 boxes, 25c. Address, Mr. SWAYNE & Son, Phila., Pa.

THE DANGERS OF THE STOCK MARKET.

A man may be incredulous enough to risk a little money in a tickle mystery of the financial stock market, but when he gets the itching piles, he goes straight to Dr. Swayne's Ointment. Unlike the bulls and bears of the Stock Exchange, who clean you out of hard earned cash, it returns your money with interest, in the way of allaying the intense itching, and insuring sweet repose.

JOHN F. LEWIS.

Rev. Q. H. Shinn will preach at Shayan's Hall next Sunday at 11 a.m.

WENTWORTH.

We beg leave to inform Dickens that the "Young Pilgrim" is spoken of in the last Journal, very not lost, and the Mr. Wilson referred to only came part way, as it was quite dark, for which they were very much surprised.

Miss Irec E. Guernsey, of this place, is attending the State Normal School, Plymouth.

Mr. Davis Hanson is attending school at New Hampshire.

We think with Dickens that two is a company and three a crowd, especially when the third one is a correspondent.

Nora.

BRISTOL.

Hon. Joseph Kidder will preach at the town hall, next Sunday at 3 and 7 p.m. A large attendance is desired.

THORNTON.

Hon. Joseph Kidder, of Manchester, will lecture before the club at the school house, on Tuesday evening, Feb. 28. Subject Mammoth Cave.

MARRIED.

At the residence of the bride's sister, in Newburyport, Mass., Feb. 16, George Martin of this town, to Miss Sarah McGrath, of Campion.

In New Hampton, Feb. 14, by Rev. Mr. Scribner, Mr. Leon R. Page to Miss Alliean M. Clough, both of Ashland.

DIED.

In Plymouth, Feb. 19, Mrs. Hannah Wilkinson, aged 89 years,

BEATTY'S ORGANS

127 Stope, 10 Set Reeds

120 Notes, 2000 Pianos, 1000

Violins, 1000 Harmonicas, 1000

Brass Instruments, 1000

Woodwind Instruments, 1000

Violins, 1000

Viol

PLYMOUTH.

Dr. Samborn is still quite ill. The fish eggs at the Falls are hatching out. There are 26 hydrants in the fire precinct. About a foot of snow fell last Monday night. Mrs. Smith Clark has lately been stopping here. Miss Minnie Stearns has recently been in town. The new bakery in Crawford's block opened this week. One of W. R. Park's oxen had its neck broken the other day.

The usual Ash Wednesday services were held at Trizley church. Mary L. Iroughton is stitching for the Blodgett Glove Company.

The Holderness school boys are to regularly issue a small paper soon.

New Hampton school girls have about a dozen pupils of both sexes from here.

A glove makers club room is spoken of with regard to other rooms attached.

About a dozen young ladies had a fine sleigh ride one afternoon this week.

The selectmen will be at the Town Hall every Saturday afternoon till election.

A large quantity of new rails have been piled up north of the upper car house.

Wednesday being Washington's birthday the village schools enjoyed a holiday.

Rev. Mr. Dyer, of Raymond, is expected to preach at the Congregational church to-morrow.

Dr. Fowler was present at the late Dr. Davis' funeral and made some appropriate remarks.

Miss Susie A. French, the poetess of a neighboring paper has returned home to Vermont.

Hon. T. E. C. Marvin, of Peterborough, of the S. E. T. P. O. C. T. A., has recently been here.

Rev. A. P. Rein, of Concord, will preach for Mr. Shinn at the Court House next Sunday, at 11 a.m.

J. H. Pierce is to occupy J. M. Hart's house, he having been stopped with W. G. Stearns since being burned out.

The latest and most popular sewing machine is the "light running New Home." W. C. Sherman is the agent. Call and examine.

H. G. Burrows did considerable private breaking out around his tin shop the morning after the great snow storm.

A number of the Normal school young ladies enjoyed some time the constaining on the hill back of the boarding hall last Saturday.

Harrison Carr, veterinarian, after April 1 may be found at Little's hotel here and Cotton's hotel, Ashland each three days of every week.

Hiram Merrill is to put down the piling for the Baker's river railroad bridge, and the stone will come from Langdon's quarry on Beech Hill.

James E. Bump and two sons with four yokes of oxen drew three loads of hemlock bark into the village one day this week making quite a procession.

Many of our citizens have recently been favored with the speech of Hon. H. W. Blair on Arrears of Peuniions lately delivered before the U. S. Senate.

Sold sealing stickers, for ballots for those who want to scratch the regular tickets for sale or printed at this office. Ballots and all other kinds of political printing also done here. Jesa ff

The next town clock assembly will be at V. N. Bass' next Thursday evening. There will be reading, speaking, vocal and instrumental music and dancing, ice cream and cake at 10 cents.

Lecture on "Tobacco," in Town hall, next Sunday evening, at 7 o'clock, by Mr. Shinn. Doctors, lawyers, ministers, mechanics, farmers, old, young, middle aged, —everybody invited.

"Major Dane weaves into his lecture, description, history, humor, poetry, morality and Christianity, until his auditors are captivated. His merit is of the very highest order." —Michigan City Press, Ind.

A graduate here lately agreed to advertise for a housewife girl in this paper for two weeks but was obliged to withdraw after one trial, as he received more applications than he cared to answer. And yet people say that it doesn't pay to advertise.

Arrangements have been made by which scholars attending school here, who live in Keene, can purchase tickets and have their baggage checked through via Ayer Junction. Direct connections are made by leaving Plymouth on mail train.

His vivid imagination, inborn curiosities, natural intelligence, native wit, love of the beautiful, descriptive powers, long, varied and rich experience, well qualify him for the lecture field. His audience at Music hall were captivated last night by his lecture on "Up the Rhine," etc., and he held them spellbound by his eloquence for an hour and a half. —Evening Press, Pittston, Penn.

The ladies' society of the Congregational school will give one of their excellent entertainments at the Town Hall, Friday evening next. It will be of the nature of a fancy fair, with a chicken pie supper, pantomimes, mirthful scenes from Mother Goose, etc. Doors open at 5 o'clock. Flowers, ice cream, cake and the usual variety will be for sale. Admission 10 cents. Supper 25. They deserve a most generous patronage.

"So real, vivid and thrilling were his word pictures, that a lady fainted at one particularly thrilling narrative of dungeon scenes and experiences, though she had been modest enough in telling the audience during the attendant excitement, to suggest that it was owing to the closeness of the atmosphere, of the hall. As soon as the lady had recovered consciousness in the vestibule, she insisted upon returning to the hall, that she might not lose any more. It was decidedly the finest lecture we have heard in two seasons." —Cottage City Star, Marion's Vineyard.

W. C. Sherman has a very valuable collection of nearly 1,000 coins, mostly nearly complete sets of U. S. copper, silver, and nickel coinage. Numerous foreign pieces also abound, and many of all varieties, both gold and silver, are obtainable. He also has continental and confederate script and bills and a rebel bond, as well as other attractive curiosities. The value of the collection is considerably over \$100.

The Results of Necessity.

What the world is bound to know of knowledge in medical science, can only be appreciated by contrasting the vast amount of suffering cured and pain alleviated in modern times, by the use of Swayne's Ointment for skin diseases. Its introduction was characterized by the necessity of withdrawal of a score or more of illustrious quacks nostrums whose pretensions have often given momentous to denounce them. Thus is exemplified the proverb, Necessity is the mother of Invention. —josa-feb-1m-ap

A \$20.00 Bible Prize.
The publishers of Rutledge's Monthly in the prize puzzle department of their Monthly for March offer the following easy way for someone to make \$20.00:

To the person telling us that the longest verse in the New Testament Scriptures (not the New Revision) by March 10, 1882, we will give \$20.00 in gold as a prize. Should two or more correct answers be received the prize will be divided. The name will be forwarded to the winner on March 15, 1882. Those who try for the prize must send 20cts. in silver (no postage stamps taken) with their answer, for which will receive the April number of the Monthly, in which will be published the name and address of the winner of the prize, with the correct answer thereto. Cut this out; it may be worth \$20 to you. Address, RUTLEDGE PUBLISHING CO., Easton, Pa.

BRISTOL.

The N. H. Chemical Pulp Co., ran off their first sheet of pulp last Saturday.

The ladies' society of the Congregational church served dinner and supper at their vestry last Tuesday. Saturday in the evening.

Gale's Orchestra gave a promenade concert at the town hall Tuesday evening for the benefit of W. W. Bouton's family.

John S. Danforth proprietor of "Camp of Ribbons," a noted resort spot situated on Parhamachee lake in the woods of Maine, is on a two weeks visit to his old home. A. Feb. 17.

NATURE'S TRIUMPH.

FRAZIER'S ROOT BITTERS.
If you are weak or languid, use Frazier's Bitters.

If your flesh is flabby and your complexion sallow, use Frazier's Bitters.

If you live in a malnourished district, use Frazier's Bitters.

If worn down with the care of children, use Frazier's Bitters.

If you have got the blues, use Frazier's Bitters.

If you have kept late hours and lived contrary to the laws of health, use Frazier's Bitters.

If you need toning up, use Frazier's Root Bitters.

If you have shamed instead of used naturally use Frazier's Bitters.

If you feel old before your time, use Frazier's Bitters.

If life has become a burden and you have gloomy forebodings, use Frazier's Bitters.

If your hand trembles and your eyes grow cross, use Frazier's Root Bitters will make you feel young again. Sold by all druggists everywhere at the low price of \$1 per bottle.

Frank S. Henry & Co., Sole Prop's. CLEVELAND, O.
For sale by Eastman & Brown, Wm. C. Brown, Agent George G. Goodwin, & Co., Boston, Mass.
Frank S. Henry & Co., Sole Prop's. CLEVELAND, O.
Established 1840.

Owing to the probability of the new county being formed, Frank S. Henry & Co. have removed to a new location.

Orange county, N. Y., is probably the best known county in the United States. Its magnificent farms, its beautiful Holstein, Friesian and Ayrshire dairies and its famous Hammonia horses have made it as well known as the state itself. The ORANGE COUNTY FARMER is published weekly at Port Jervis for \$1.50 per year and is devoted to the special stock and agricultural interests of the county. It is, in many respects, one of the best and most useful agricultural and family journals in the country. Send for a specimen copy.

PILE'S! PILE'S! PILE'S!!
A Sure Cure for all That. No One Need Suffer.

A sure cure for the Blind, Bleeding, Itching and Ulcerated Eyes has been discovered by Dr. Williams (an Indian doctor) called Dr. Williams' Indian Ointment. A single box has cured the worst chronic cases of 25 and 30 years standing. No one can afford to wait for results as applying this wonderful medicine. Lotions, instruments and electuaries do more harm than good. Williams' Ointment absorbs the tumors, allays the intense itching (particularly at night after getting warm in bed), acts as a powerful diuretic and purifies and prepares it for the eyes.

Read what the Hon. S. M. Coffinberry, of Cleveland, says about Dr. Williams' Indian Eye Ointment: I have used it of piles, and it affords me pleasure to say that I have never found anything else gave such immediate and permanent relief as Dr. Williams' Indian Eye Ointment.

For sale by all druggists, or mailed on receipt of price, \$1.

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